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Benihana Magic Mustard Sauce

1 tbsp Sesame seeds - crushed & toasted

3 tbsp Dry mustard

2 tbsp Hot water

3/4 cup Soy sauce

1/4 Garlic clove - crushed

3 tbsp Heavy cream - whipped

Preheat oven to 350°F. Place sesame seeds in flat pan in

oven to toast. (about 10 - 15 minutes)

Mix mustard and water

in a small mixing bowl until it forms a paste. Place in blender

with sesame seeds, soy sauce and garlic. Blend at high speed

for about 1 minute. Remove and stir in whipped cream.

